

THE CLAIMS

What is claimed is:

- 5 1. A milk product comprising 0 to 40% fat, 5% to 23% non-fat solids, a
mixture of at least two emulsifiers, a foam stabilizer, and water, wherein the product forms
a white foam at room temperature that is stable for at least 10 minutes when shaken or when
a foaming device is used.
- 10 2. The milk product of claim 1, wherein the emulsifiers include propylene
glycol monostearate, sorbitan tristearate, and unsaturated monoglyceride, and the foam
stabilizer is a sodium alginate or a mixture of microcrystalline cellulose and
carboxymethylcellulose.
- 15 3. The milk product of claim 1, wherein the foam stabilizer comprises
0.05% to 0.35% of microcrystalline cellulose and carboxymethylcellulose.
4. The milk product of claim 1, comprising 0.05% to 0.1% sodium alginate.
- 20 5. The milk product of claim 1, comprising 0.3% to 3% propylene glycol
monostearate.
6. The milk product of claim 1, comprising 0.005% to 0.15% sorbitan
tristearate.
- 25 7. The milk product of claim 1, comprising 0.005% to 0.15% unsaturated
monoglyceride.
8. The milk product of claim 1, comprising 0 to 25% fat, 0.3% to 0.9%
propylene glycol monostearate, sorbitan tristearate, carboxymethylcellulose,
30 monocrystalline cellulose, and 0.005% to 0.015% unsaturated monoglyceride.
9. The milk product of claim 1, comprising about 25% to 40% fat, sodium
alginate, 2.4% to 3% propylene glycol monostearate, and 0.1% to 0.15% unsaturated
monoglyceride.
- 35 10. The milk product of claim 1, wherein the fat is a dairy fat, a non-dairy
fat, or a mixture thereof.

11. The milk product of claim 1, further comprising one or more of carbohydrates, mineral salts, colorants, or flavorings.

5 12. A method of forming a milk product which comprises:
dissolving propylene glycol monostearate (PGMS), sorbitan tristearate (STS), and unsaturated monoglyceride in skim milk to form an emulsion;
adding cream to the emulsion;
adding a foam stabilizer to the emulsion; and
dissolving the emulsion in water to form the milk product.

10 13. The method of claim 12, further comprising sterilizing, UHT-treating, or pasteurizing the product.

15 14. The method of claim 12, wherein the foam stabilizer is sodium alginate or a mixture of microcrystalline cellulose and carboxymethylcellulose (CMC).

20 15. A process for producing a foam that is stable for at least 10 minutes which comprises forming a foam from the milk product of claim 1 by shaking or by using a foaming device.

25 16. A process for producing a foam that is stable for at least 10 minutes which comprises forming a milk product by the method of claim 12 and forming a foam from the milk product by shaking or by using a foaming device.

 17. A spray can that contains the milk product of claim 1 and is capable of dispensing the product as a stable white foam.